

# Świąteczne ale widawa

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **28**
- SRM **27.1**
- Style **Christmas/Winter Specialty Spiced Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC  |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Viking Pilsner malt         | 2.67 kg (32.6%) | 82 %   | 4    |
| Grain | Monachijski                 | 1.33 kg (16.3%) | 80 %   | 16   |
| Grain | Strzegom Bursztynowy        | 1.33 kg (16.3%) | 70 %   | 49   |
| Grain | Barley, Flaked              | 0.53 kg (6.5%)  | 70 %   | 4    |
| Grain | Viking melanoidynowy        | 0.4 kg (4.9%)   | 75 %   | 60   |
| Grain | Strzegom Karmel 600         | 0.24 kg (2.9%)  | 68 %   | 601  |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.4%)   | 68 %   | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.13 kg (1.6%)  | 68 %   | 1200 |
| Sugar | Milk Sugar (Lactose)        | 0.67 kg (8.2%)  | 76.1 % | 0    |
| Sugar | Brown Sugar, Light          | 0.67 kg (8.2%)  | 100 %  | 16   |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |                   |         |        |       |
|------|-------------------|---------|--------|-------|
| Boil | Marynka           | 26.67 g | 60 min | 8.7 % |
| Boil | Lublin (Lubelski) | 26.67 g | 60 min | 4.5 % |

### Yeasts

| Name | Type | Form | Amount  | Laboratory |
|------|------|------|---------|------------|
| t-58 | Ale  | Dry  | 30.67 g | ---        |

### Extras

| Type   | Name                  | Amount  | Use for | Time  |
|--------|-----------------------|---------|---------|-------|
| Spice  | przyprawa do piernika | 40 g    | Boil    | 5 min |
| Flavor | skórka pomarańczowa   | 26.67 g | Boil    | 5 min |
| Flavor | chilli                | 0 g     | Boil    | 5 min |
| Spice  | kakao                 | 3.33 g  | Boil    | 5 min |
| Flavor | jałowiec              | 6.67 g  | Boil    | 5 min |